

Terrance Crooks

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PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

CORE SKILLS

Cuisine Styles

Italian • Asian Fusion

Kitchen Skills

Butchery • Menu Design

Operations

Supplier Negotiation • Event Planning

Soft Skills

Quality Control • Training

EMPLOYMENT HISTORY

Private Chef — Krajcik, Heidenreich and Hane (2024-08-10 - 2025-06-08)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 208 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.

Sous Chef — Welch Inc (2015-10-02 - 2025-01-29)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 230 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.

EDUCATION

B.A. Hospitality Management, Ondricka - Sauer College (2011)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3

PROJECTS

baiulus capitulus tantum - Self-enabling context-sensitive budgetary management <https://witty-majority.com/>